



Restaurant Saaristo À la Carte 2024

Starters

The Toast Skagen L,(G)

of hand-peeled shrimps 18,00

The Vegan Skagen VE,(G)

of vegan "shrimps" 16,00

Graved whitefish L,G

with smoked sour cream, and rhubarb salsa 16,00

Beef carpaccio L,G

arugula, smoked vendace cream, and Parmesan 18,00

Breeze from Scandinavia L,(G)

Assortment of Saaristo's best flavours 24,00

The house bread assortment and churned butter L 5,00 per person

Between courses

Limoncello sorbet VE,G 8,00

Lobster cappuccino L,G 14,00

Duck liver pâté, toasted brioche, and gooseberry L 16,00

Caviar 30g with roasted brioche, for yourself or to be shared Price of the day

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Main dishes

Arctic char fillet fried in butter L,G

mushroom stew flavored with cappuccino, sprouting root vegetables, and summer potatoes 34,00

Roasted sea bass fillet L,G

citrus miso glaze, cauliflower puree and zucchini 34,00

Braised beef cheek L,G

calvados sauce, apple, and tarragon potatoes 37,00

Lamb fillet and sweetbread L,G

rich truffle sauce, kale, and pumpkin puree 42,00

Sage glazed vegan tournedos VE,G

ratatouille, butternut squash puree, and béarnaise sauce 29,00

Desserts

Strawberry pannacotta L,G

basil, and strawberry field honey granola 16,00

Chocolate pot de crème LL,(G)

chocolate sable, and raspberry sorbet 16,00

Saaristo's Brita cake L,(VE)

rhubarb, almond cake, meringue, and vanilla ice cream 17,00

Assortment of domestic artisanal cheeses

with gooseberry compote and seed crispbread 18,00

L = lactose free • LL = low lactose • G = gluten free • (G) = gluten free available
VE = vegan • (VE) = vegan available

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